

for
Dine in
only!

RIGO LUNCH SPECIALS

11:30 A.M. - 3:00 P.M.

*Each Pizza, Pasta, Arroz, Meat entrée comes with a side salad
(Salad entrée comes with a side of garlic parmesan bread)*

ARROZ	MIX PAELLA	\$22
	<i>Our signature Spanish rice dish "Paella", with chicken, shrimp and bell peppers</i>	
	CLAM, ASPARAGUS & TOMATO CALDOSO	\$24
	<i>Spanish style soup risotto with Manila clams, asparagus and mini tomatoes</i>	
PASTA	AMATRICIANA	\$16
	<i>Tomato sauce pasta made with fresh spaghetti, pancetta, onion, eggplant & grana padano</i>	
	CHICKEN SHOYU-BUTTER SPAGHETTI	\$16
	<i>Japanese style shoyu-butter sauce pasta made with dry spaghetti, chicken and cabbage topped with green onions and sesame</i>	
PIZZA	SALMON, BROCCOLI, BLACK OLIVE DILL-CREAM PIZZA	\$18
	<i>Neapolitan style brick oven pizza with salmon, broccoli, black olives and dill-cream</i>	
MEAT	STEAK & FRIES	\$20
	<i>Chef Masa's choice of grilled beef steak with onion mustard sauce, side of french fries</i>	
	RIGO FRIED CHICKEN	\$20
	<i>Original crispy and juicy fried chicken with side of french fries</i>	
SALAD	CHICKEN RIGO CAESAR	\$16
	<i>Our house favorite RIGO Caesar salad topped with grilled chicken and a side of garlic parmesan bread.</i>	

a little extra...

SIDE GARLIC PARMESAN BREAD \$3
garlic and parmesan bread right out of the oven!

LUNCH SOUP OF THE DAY \$5
please ask our server for details

ALCOHOL FREE	RASPBERRY SHRUBB SODA	\$4
	<i>raspberry & apple cider vinegar</i>	
	THAT CUCUMBER THING	\$4
	<i>cucumber, mint, lime & soda</i>	
	HOMEMADE LEMONADE	\$4
	<i>fresh squeezed lemon, syrup & herb tea</i>	
	100% ORANGE JUICE	\$4

SODA	COLA	\$3
	DIET COLA	\$3
	LEMON LIME	\$3
	GINGER ALE	\$3
	PEP-R-MATE	\$3
	ALL SODA REFILL FREE!	

ALL \$2 OFF!



Lunch Time
SPECIAL
OFFER


\$2 OFF

*All Beers and
Wines By the Glass*

IT'S "Bocalicious"

= BOCA [SPANISH FOR MOUTH] + DELICIOUS! OUR SPANISH & ITALIAN STARTERS, MOUTHFUL OF DELICIOUSNESS!

SPANISH		ITALIAN	
 <p>TORTILLA spanish omelette with onion confit, potatoes, chorizo and prosciutto R \$9.00</p>	 <p>"TACO" PINCHO DE CERDO bite size pork belly tacos with "daikon tortilla", chipotle mayo and purple cabbage pickles S \$6.00 R \$9.00</p>	 <p>CAPRESE bocconcini, cocktail tomatoes and fruit of the day S \$6.00 R \$9.00</p>	 <p>CAPONATA chilled sicilian vegetable stew with eggplant, zucchini, bell peppers, carrot, onion, brussels sprouts and asparagus S \$6.00 R \$9.00</p>
 <p>PINCHO DE ATUN homemade tuna and egg and baguette with anchovy vinegar sauce R \$9.00</p>	 <p>ENSALADA DE ATUN homemade tuna with cherry tomatoes, red onions and olives S \$6.00 R \$9.00</p>	 <p>CROSTINI toasted bread with prosciutto, papaya, mascarpone cheese and macadamian nut blossom honey S \$6.00 R \$9.00</p>	 <p>SALMONE MARINATO raw salmon with white onion ravigote sauce and micro onion S \$6.00 R \$9.00</p>
 <p>PADRON deep-fried shishito peppers tossed with pa'akai o ka 'aina salt S \$6.00 R \$9.00</p>	 <p>PATATAS BRAVAS deep-fried potatoes with aioli sauce and spicy bravas sauce S \$6.00 R \$9.00</p>	 <p>CEVICHE yellowtail with grilled eggplant, red onion, cherry tomatoes, fennel with yuzu kosho vinaigrette S \$6.00 R \$9.00</p>	 <p>VENETIAN MARINATED EEL "IN SAOR" classic venetian dish with marinated eel, onions, raisins and pine nuts S \$6.00 R \$9.00</p>
 <p>CROQUETAS potato, chorizo and nutmeg croquettes with egg sauce and black sesame salt S \$6.00 R \$9.00</p>	 <p>AJILLO shrimp fried with italian parsley butter R \$9.00</p>	 <p>CALAMARI FRITTI deep-fried calamari battered with semolina, grana padano and ogo seaweed S \$6.00 R \$9.00</p>	 <p>CALAMARO SALTATO squid sauté with minced broccoli, scallops, anchovies in a butter shoyu sauce S \$6.00 R \$9.00</p>
 <p>FLAMENCO EGGS baked eggs with stewed tomatoes, peppers, onions, carrots, eggplants, asparagus and pancetta R \$9.00</p>	 <p>PORK BROCHETTA pork skewers marinated with garlic, cilantro, cumin, lemon and harissa sauce served with pickled purple cabbage and micro cilantros R \$9.00</p>	 <p>TAGLIATA grilled, sliced and chilled duck breast with crunchy vegetables and coconut oil R \$9.00</p>	 <p>VONGOLE white wine & sherry steamed manila clams with sea asparagus and cherry tomatoes R \$9.00</p>
 <p>PULPO grilled octopus leg with 3 kinds of mini potatoes, arrabbiata sauce R \$9.00</p>	 <p>SOLOMILLO CON FOIE josper grilled angus prime sirloin, foie gras and braised daikon with grated onion sauce and grana padano R \$9.00</p>	 <p>JOSPER GRILLED PORCHETTA pork belly stuffed with rosemary, garlic, thyme grilled in josper oven. served with potato puree and white butter sauce R \$9.00</p>	 <p>MELANZANE eggplant, mozzarella, homemade bolognese and fresh jalapeños R \$9.00</p>

 JOSPER OVEN ITEMS ONLY AVAILABLE FROM 5 PM.

HAM



HAM PLATTER
chef's selection of hams with olives, dried cranberries, sun dried tomatoes and walnuts
S \$18.50 R \$28.50

make your ham sampler more special!
Add **JAMON IBERICO +\$5.00**

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SALAME -ITALY	\$7.00	\$11.00
MORTADELLA -ITALY	\$8.00	\$12.50
PROSCIUTTO CRUDO -ITALY	\$8.00	\$12.50
COPPA -ITALY	\$8.00	\$12.50
JAMON IBERICO -SPAIN	\$12.00	\$18.00

SALADS & SOUPS

RIGO CAESAR SALAD **S \$7.00 R \$13.00**
romaine wedge with creamy homemade caesar dressing, anchovy, croutons, bacon and black sesame tuile

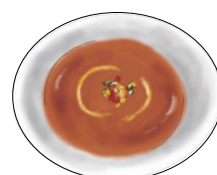


PAPAYA & KALE SALAD **S \$7.50 R \$14.00**
prosciutto, papaya, fruit tomatoes, kale, cottage cheese and mint with coriander vinaigrette

RIGO GREEN SALAD **S \$7.00 R \$13.00**
romaine, kale, green leaf, red leaf, cherry tomatoes, radish, broccoli, black olives in onion-horse radish vinaigrette dressing

 **GRILLED CHICKEN & WATERCRESS SALAD** **\$13.00**
grilled chicken, watercress and avocado with tahini chili dressing

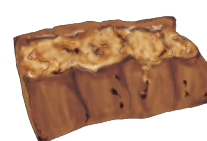
AHI AVOCADO TARTAR **\$14.00**
tuna tartar with avocado, baby arugula, chervil and balsamic reduction



PAPAYA GAZPACHO **S \$5.50 R \$10.00**
andalusian chilled tomato soup with a papaya twist!


SOPA DE AJO **S \$5.00 R \$9.00**
spanish garlic and onion soup with egg and grana padano

CLASSIC MINESTRONE **S \$5.00 R \$9.00**
classic and hearty italian soup with mixed vegetables and bacon



GARLIC PARMESAN BREAD **\$5.50**
hot out of the oven! garlic and parmesan bread for your starter, salad or soup!

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
FOR PARTIES OF 6 OR MORE, WE SINCERELY ASK FOR A SUGGESTED GRATUITY OF 18%. MAXIMUM 6 SPLIT CHECKS PER PARTY.

MAIN DISHES		JOSPER OVEN ITEMS ONLY AVAILABLE FROM 5 PM.	
WE HAVE A VARIETY OF MAIN DISHES TO FILL BOTH SPANISH AND ITALIAN APPETITES!			
SPANISH		ITALIAN	
<div><div>Josper®</div><div>CHARCOAL OVENS</div></div> <p>JOSPER OVEN, BUILT AND SHIPPED FROM SPAIN, WORKS 100% WITH CHARCOAL, ALLOWING THE INGREDIENTS TO BE GRILLED AND SMOKED AT THE SAME TIME. ITS HIGH OPERATING TEMPERATURE ALLOWS SHORTER COOKING TIME, ADDING UNIQUE TEXTURE AND JUICINESS IN ALL PRODUCTS.</p>		<div><div>SEARED SALMON</div><div>salmon poêlé with lemon butter and tartar sauce</div><div>\$32.00</div></div> <div><div>CHICKEN CACCIATORE</div><div>italian “hunter’s stew” with chicken thigh, tomatoes, onion, black olives, rosemary and white wine</div><div>\$28.00</div></div> <div><div></div><div><div>COTOLETTA DI MAIALE</div><div>crispy kurobuta pork cutlet with fresh kiwi, mint and cucumber sauce, kale salad</div><div>\$29.00</div></div><div><div>CHICKEN PICCATA</div><div>pan fried chicken breast with mozzarella, caper, fresh tomato, egg and lemon butter sauce. with a side of spinach sauté.</div><div>\$29.00</div></div></div>	
<div><div><div><div>🌙</div><div>●</div></div><div>ANGUS PRIME SIRLOIN</div><div>grilled angus prime sirloin served with grilled tomato and deep-fried potatoes tossed with rosemary</div><div>\$39.00</div></div><div><div><div>🌙</div><div>●</div></div><div>FRESH CATCH & SCALLOPS</div><div>grilled catch of the day and hokkaido scallop served with tomato, garlic and baguette purée “salmorejo” sauce</div><div>\$32.00</div></div><div><div><div>🌙</div><div>●</div></div><div>PORK CHOP</div><div>10oz us pork chop with olives and capers spanish tapenade</div><div>\$32.00</div></div><div><div><div>🌙</div><div>●</div></div><div>COLORADO LAMB CHOPS</div><div>7oz colorado french lamb with summer vegetable caponata and pisto sauce</div><div>\$38.00</div></div></div> <div><div>ALL ITEMS ARE CHARCOAL GRILLED WITH HAWAIIAN KIAWE WOOD & SMOKED WITH...</div><div><div>●</div> HICKORY SMOKING CHIPS <div>●</div> CHERRY SMOKING CHIPS <div>●</div> MESQUITE SMOKING CHIPS</div></div>		<div><div>🌙</div><div>SIDE DISHES ALL \$8.00</div><div>JOSPER GRILLED SIDE DISHES FOR YOU MAIN DISH</div></div> <div><div>ASPARAGUS</div><div>BRUSSELS SPROUTS</div><div>BELL PEPPERS</div><div>PUMPKIN</div><div>MASHED POTATOES</div></div>	

WOOD FIRED PIZZAS

NEAPOLITAN STYLE PIZZA BAKED IN STEFANO FERARRA BRICK OVEN, HAND-MADE AND SHIPPED ALL THE WAY FROM NAPLES, ITALY!

<div><div>MARGHERITA</div><div>tomato sauce, mozzarella, and basil</div><div>\$17.50</div></div> <div><div>MARINARA</div><div>tomato sauce, garlic, anchovy and oregano</div><div>\$17.50</div></div> <div><div>SALAMI AND JALAPEÑO</div><div>tomato sauce, salami, jalapeño, mixed cheese</div><div>\$19.50</div></div> <div><div>ORTOLANA</div><div>mozzarella, zucchini, eggplant, bell pepper and 4 kinds of mushrooms</div><div>\$19.50</div></div> <div><div>PIZZA BISMARCK</div><div>pancetta, portabella mushroom, truffle oil, egg, mixed cheese, grana padano</div><div>\$23.00</div></div>	<div><div>PROSCIUTTO AND ARUGULA</div><div>prosciutto, arugula, sun-dried tomatoes, black olives, mixed cheese and grana padano</div><div>\$19.00</div></div> <div><div>FUNGHI</div><div>mushrooms, portabella, eryngii, maitake, cottage cheese</div><div>\$19.50</div></div> <div><div>QUATTRO FORMAGGI</div><div>gorgonzola, grana padano, mozzarella, cheddar</div><div>\$19.50</div></div> <div><div>CICINIELLI</div><div>tomato sauce, shirasu, grana padano, garlic, oregano, cherry tomatoes and onions</div><div>\$21.00</div></div> <div><div>RIPIENO NAPOLITANO</div><div>calzone style pizza with tomato sauce, pork belly, basil, garlic, oregano, bocconcini mozzarella, smoked mozzarella, grana padano, cottage cheese.</div><div>\$23.00</div></div>
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PASTAS			
<div><div></div><div><div>SPAGHETTI</div><div>dried spaghetti 1.77mm</div><div>cooked al dente (firm to the bite)</div></div></div>		<div><div></div><div><div>FRESH SPAGHETTI</div></div></div>	
<div><div></div><div><div>ARRABBIATA WITH SMOKY MOZZARELLA</div><div>chili kneaded fresh spaghetti with tomato sauce, chili pepper, sun-dried tomatoes, smoky mozzarella, garlic and olive oil</div><div>\$19.00</div></div></div>		<div><div></div><div><div>CHICKEN & PORCINI ALFREDO</div><div>creamy alfredo sauce with chicken and porcini</div><div>\$19.50</div></div></div>	
<div><div></div><div><div>CARBONARA WITH PORTABELLA FRITTO</div><div>fresh spaghetti with pancetta, onion, fresh cream, egg yolk, pepper, garlic, olive oil and portabella fritto</div><div>\$19.50</div></div></div>		<div><div></div><div><div>PESTO GENOVESE WITH SHRIMP & AVOCADO</div><div>kale kneaded fresh spgahetti with italian parsley, basil, pine nut, anchovy, garlic, grana padano and olive oil</div><div>\$19.50</div></div></div>	
<div><div></div><div><div>AGLIO E OLIO CON CICINIELLI</div><div>simple garlic, olive oil spaghetti with shirasu and cabbage</div><div>\$21.00</div></div></div>		<div><div></div><div><div>AGLIO OLIO E PESCE</div><div>garlio olice oil spaghetti with bottarga, mahi mahi, sumida farm watercress & sea asparagus</div><div>\$24.00</div></div></div>	
<div><div></div><div><div>CACIO E PEPE WITH WALNUT & PROSCIUTTO FRITTO</div><div>spaghetti with grana padano, butter, olive oil, walnut and prosciutto fritto</div><div>\$19.50</div></div></div>		<div><div></div><div><div>CHILLED PASTA WITH SCALLOPS & BOK CHOY</div><div>spaghetti with hokkaido scallops, bok choy, onion, soy sauce, sesame oil and micro onions</div><div>\$20.00</div></div></div>	
<div><div></div><div><div>PESCATORE ROSSO</div><div>tomato sauce spaghetti with kauai shrimp, manilla clams, scallops & squid</div><div>\$24.00</div></div></div>		<div><div></div><div><div>VONGOLE WITH BRUSSELS SPROUTS [BIANCO OR ROSSO]</div><div>spaghetti with manila clams, garlic, olive oil, butter and italian parsley</div><div>\$19.50</div></div></div>	
<div><div></div><div><div>BOLOGNESE</div><div>fresh rigatoni with bolognese meat sauce topped with mascarpone yogurt sauce</div><div>\$21.00</div></div></div>		<div><div></div><div><div>GORGONZOLA RIGATONI</div><div>creamy gorgonzola cheese sauce with spinach kneaded fresh rigatoni, eggplant paste and dill</div><div>\$23.00</div></div></div>	

ARROZ			
<div><div></div><div><div>Paella</div><div>CHICKEN, NDUJA & MIXED BEANS PAELLA WITH SPICY HARISSA SAUCE</div><div>valencian rice dish with chicken, nduja, mixed beans, carnaroli rice and chicken stock</div><div>\$26.50</div></div></div>		<div><div></div><div><div>Caldoso</div><div>CLAM CALDOSO</div><div>spanish soup rice with manila clams, carnaroli rice with seafood stock</div><div>\$29.00</div></div></div>	
<div><div>SEAFOOD PAELLA</div><div>manila clams, kauai shrimp, squid, carnaroli rice and seafood stock</div><div>\$29.50</div></div>		<div><div>CHICKEN & MUSHROOM CALDOSO</div><div>spanish soup rice with chicken, mushrooms, carnaroli rice with chicken stock</div><div>\$26.50</div></div>	
<div><div>PAELLA NEGRA</div><div>Squid ink paella with squid, green beans and aioli</div><div>\$26.50</div></div>		PLEASE NOTE : ALL OF OUR ARROZ DISHES TAKES LONGER TO COOK TO BRING OUT ALL THE GREAT FLAVORS!	

DESSERTS			
<div><div>CLASSIC TIRAMISU</div><div>homemade creamy tiramisù made with coffee and mascarpone cheese</div><div>\$9.50</div></div>		<div><div>BANANA CHEESECAKE</div><div>basque style bannana cheese cake made with Hawaiian “Koloa” dark rum, salty carmel sauce and almond tuile</div><div>\$8.50</div></div>	
<div><div>PANNA COTTA</div><div>silky italian milk pudding with creme anglaise sauce and raspberry sauce</div><div>\$8.00</div></div>		<div><div>CHOCOLATE CASSATA</div><div>Italian ice cream cake with raspberry sauce, carmel nuts, and vanilla gelato</div><div>\$9.50</div></div>	
<div><div>CREMA CATALANA</div><div>creamy catalonian custard with crisp caramelized topping!</div><div>\$8.50</div></div>		<div><div>GELATO</div><div>vanilla or gelato of the day with almond tuile</div><div>\$4.50</div></div>	